VOLUME 1, ISSUE 1

Patty's Plants Patty's Plants January Newsletter

Garden Planning Time

Once again the seed catalogs start to come. Of course you know what this means, it's time to start planning for our spring gardens. I thought I'd do something a little different in this newsletter and tell you some of the plants and products I plan to carry this spring. A "Patty's Plants Catalog" of sorts. I also will give you a list of some of the varieties of Herbs and Veggies along with their descriptions that I hope to have. I have two growers for organic and heirloom herb and veggie plants this year. One is from Woodstock, Il. I carried some of their plants last year. The other is from Michigan. They both have great selections to choose from. I must say I really want everything they both grow. Last year I organically grew 12 different types of heirloom tomatoes that were wonderful. I even had a tomato taste testing day here in the summer which I will definitely repeat this year. There's nothing like a home grown tomato. I will also

New Tools, Gadgets

Cobrahead Weeder -Noel Valdes is the developer of the CobraHead Weeder and Cultivator from Cambridge, Wisconsin. I have a few customers that asked if I would carry this. "It weeds, cultivates, scalps, edges, digs, furrows, plants, transplants, de-thatches, and harvests with ease." from CobraHead.com **EcoSpout**

This is a 4 piece set that connects to the



have some <u>non</u> organic veggies, annual flowers, perennials, hosta, hardy grasses, that I cannot find a organic grower for with the standard varieties in 4–pacs. If there are any products or plants I may not have and you would like to see me carry please feel free to contact me. I can see if I can get them. I'll start with tools but first I must go get a cup of hot herbal tea before I continue.

Patty

opening of most small jugs and bottles. Includes a sprinkling head (for watering in the garden), a curved pouring spout (for watering houseplants), a funnel spout (for bird seed, oil, just about anything you'd need a funnel for), and an adaptor to fit just about any bottle. A great way to re-use plastic bottles. (From: Dorothy Biddle Service)

More>

JANUARY 2009

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Cobrahead Weeder

Testimonial

A quote from: Michele Bacsik

"We have both the long & short tools, use them all summer in the garden, and think they are the best quality & do a great job."



New Tools, Gadgets Cont.

Wasp Trap

A handy little item that turns beverage bottles into pest catchers. Fill the bottle with a little soda or sugared water – wasps, yellow jackets & hornets will find the sugar irresistible, go into the bottle, and can't get out. Then just dispose of the bottle and re-use the trap. Use for picnics, BBQ's, and of course, when out in the garden.

(From: Dorothy Biddle Service)

Hori-Hori

A group of Master Gardeners said that this is their favorite tool, very versatile. Use it for cutting, scraping and digging. Comes with a heavy, black vinyl sheath with a belt loop. 6-1/2" blade; 11-3/4 overall length.(From: Dorothy Biddle Service)

Trake this tool is sooo versatile and comfortable to use. Two sturdy tools in one – a trowel and a rake (cultivator) – both narrow enough to get in tight spaces. Made of lightweight, solid cast aluminum, it's all one piece, with a vinyl grip. 16" long.

(From: Dorothy Biddle Service)

Certified Organic Seed Potatoes

These seed potatoes I'm hoping to carry as long as the company has them in stock. They come in 1# bags. At this time I don't have a price quote from them. They should be in mid to late March, plenty of time for those of you who are ready to plant potatoes by Good Friday. (April 10th) That probably won't be me, but we'll see.

I am happy to carry a variety of unique veggie plants including these seed potatoes from Wood Prairie Farms in Maine.



This **Early Red** potato's fine, moist texture is ideally suited to boiling or sautéing. Also known as "All-Red". The best of the red-skin/red-fleshed potatoes. High yield and smooth texture. 70-90 days to maturity.



High resistance to verticilium wilt. Large and Early. Striking red potato with fine, moist flesh. Delicious boiled, baked or Au Gratin. 70-90 days to maturity.



Early Red beautiful crimson potato is uncommonly dry and delicious baked or boiled. Good set, great taste and extra good keeper. 90-110 days to maturity.



Early White European-style yellow-fleshed potato renowned for outstanding flavor and dry texture. Perfect baked, boiled, mashed, or fried. Our best seller. Extra good keeper. 70-90 days to maturity.



Late Potato Highest in Vitamin C and protein. Great baked, mashed, or fried. Our favorite russet. Rarely available elsewhere. One of our best sellers. Pronounced BEAUT-iful. 110-135 days to maturity



Late Potato Outstanding flavor and moist texture. Perfect in salads, baked or boiled. Also known as "Purple Marker". Stunning appearance, rewarding taste. Grow a red, white, and blue potato salad! 110-135 days to maturity.



Late Potato a dry, golden-fleshed heirloom fingerling potato that is perfect baked or roasted. Is also known as "Mandelpotatis" or "Almond". Teardrop shaped. 105-135 days to maturity.



These are just a few of the new tools and gadgets that I will have to make gardening even easier.

Orcon's Live Beneficial Insects

LADY BUGS-Live

A favorite "good bug," ladybugs have been a popular part of the Orcon line of beneficial insects for the past 20



years. When released at sundown (because they don't fly at night), ladybugs eat aphids, mealy bugs, scale, leaf hoppers, and other destructive pests. And they keep on eating until the bad guys are gone, laying their own eggs in the process. When new pests arrive, fresh ladybugs will be waiting.

GREEN LACEWINGS-Live

Larvae are called "Aphid Lyons"because they can eat a

1,000 aphids a day! They also consume soft body insects such as mealy bugs, whitefly larvae, mites, etc.



PRAYING MANTIDS – Live

These ferocious looking creatures eat a wide variety of insects: beetles, caterpillars, grubs, aphids, grasshoppers, almost anything that



moves. But they are so much fun that many people buy them for pets. And since they don't fly, they stay right in the area where they are released. Like ladybugs, preying mantids are completely harmless to people, pets, and the environment.



I am excited to have a few of these too: Happy Habitant Houses. The bee nests attract non stinging mason bees



Let's move happy pollinators in.

Certified Organic and Heirloom Tomato Plants in 4" & 5" pots

Coure di Toro

(USDA Organic) Tomato 'Coure di Toro' is a large, oblong, pink Oxheart type tomato. 'Coure di Toro' has thick flesh, sweet flavor, it may grow to 2 lbs. An Italian heirloom.

Dixie Golden Giant

A beefsteak heirloom grown by an Amish family since the early 1930's. It grows on large plants and yields big harvests of 1 to 2 pound, clear lemonyellow fruits that occasionally have a pink blush on the blossom end. Fabulously sweet, fruity taste and meaty texture.

Amish Paste

Very productive heirloom from Wisconsin that produces up to 12 oz., deep-red oxheart-shaped, meaty fruit. (Probably one of the largest paste tomatoes) Lots of sweet, tomatoey flavors from this coreless meaty fruit. A great slicing and sauce tomato **Days:** 81

<u>Sweet Baby Girl</u> A cherry tomato which rarely cracks, 65 days, huge yields, very sweet, small 1/2" to 1" fruit. Indeterminate

Rutgers

(75 days) All-purpose variety, ideal for canning. Ripens evenly from inside out. Bright red fruits with heavy walls average about 7 oz. Attractive, old-time favorite. Full-bodied flavor and disease resistant. determinate. VFASt

Green Zebra

75 days-Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite to it, (just too good to describe!). A favorite tomato of many high class chefs, specialty markets and home gardeners. Yield is excellent. Around 3 ounces each.

Soldacki

These dark pink beefsteaks weigh one pound or more and have a wonderful, sweet yet complex flavor that rivals Brandywine. They are produced in good numbers in the late midseason. 'Soldacki' tomato originated in Krakow, Poland. It was brought to Cleveland, Ohio around 1900. Potato-leaf foliage. Indeterminate, 75 days.

Thessaloniki Tomato

68 days. . Vine growth indeterminate heavy yield, with dense foliage. Plant health throughout the season is very good, carrying considerable resistance to fungus diseases. Most amazing is its characteristic of producing practically all uniform size, deep globular fruits about the size of a baseball. Very beautiful, smooth, with perfect blossom ends. Small and rough-shaped fruits are a rarity. Skin is very tough, highly resistant to cracking. Ripens to a beautiful scarlet color, uniformly over the entire fruit. Its solid fleshy interior is mildly flavored and fruits keep very well after ripening.

<u>Pineapple</u> Heirloom, indeterminate, high yield. A Beefsteak with yellow/gold/ red stripes. Less seedy with a real tomato taste. Delicious!!



These are some of the new varieties I will carry. I will still have some of the ones I had last year. You can find those descriptions at www. pattysplants.com on the bottom of page 4.



Coure di Toro



Rutgers



Green Zebra

Luurstema Sales Inc. and W &M Land Corp

Certified Organic Peppers in 4" and 5' pots

Giant Marconi

2001 AAS Winner. Large, tapered, fruits grow to 8" by 3", with a sweet, smoky flavor that's equally delectable when eaten green or red, fresh or grilled. Widely adaptable, it produces larger than normal crops just about anywhere. Withstands severe weather and disease.

(70 days)

Islander

Strong, medium-tall plants provide a good yield of 3-lobed medium sized peppers. The mild, lightly sweet tasting fruits ripen through a series of color transitions from yellow and orange streaks to a dark red when mature. At approximately 56 days this pepper can be picked and enjoyed with its light lavender skin and pale yellow flesh. At about 81 days the fruit will be dark red.

(56-81 days)

Jalapeño, Conchos (HOT)

F1 Hybrid. Fruits are cylindrical, dark green with moderate heat. They average 1 ³/₄" by 3-4" long, and are very smooth. Tall plant yields heavily, picks easily. At about 65 days the pepper can be picked green or at 90 days it can be harvested red.

(65-90 days)

Poblano, Ancho (HOT)

A very popular chile pepper in Mexico. Medium hot, broad-shouldered fruits are often used for making chile rellenos and mole. It is known as Poblano when fresh and Ancho when dried. (90-100 days)

Red Ace

Known for amazing yields of medium-sized, 3 to 4-lobed, green bell peppers, Red Ace is a great selection for northern climates; glossy green peppers turn red early. Very productive, nearly every flower produces a pepper.

(50-70 days)

Serrano del Sol (HOT)

This hybrid Serrano matures earlier and is larger than traditional varieties. The 3" long fruits begin dark green and turn to red when mature. The unique flavor makes it a great choice for cooking and is not excessively hot.

(62 days)

Spanish Spice (HOT)

The flavor and aroma of this pepper make it a great choice for grilling or frying. The 7" fruits look like a green chili pepper but are more spicy than hot. The thin walls allow this pepper to cook quickly and are also used raw in salads.

(63-68 days)

Luurstema Sales Inc.



Spanish Spice (HOT)



Islander



Jalapeño, Conchos (*HOT*) Gi



Heirloom Pepper Plants

Bulgarian Carrot (HOT)

The seed of this charming heirloom was reportedly smuggled out of the Iron Curtain a quarter century ago. Extremely productive 18" tall plants produce 3 ¹/₂" fruits which grow very close to the stem and ripen from green to a bright yellow-orange color. This pepper glows with a brilliant hue and intense flavor, fruity and pungent at the same time; it adds a colorful tint to glazes, marinades and salsas.

(65-68 days)

Fish (HOT)

From the Philadelphia/Baltimore region, this heirloom is considered by many to be the best variety to use when cooking fish and shellfish and is also perfect for salsa. 18" to 24" tall plants feature decorative green and purple foliage splashed with white. High yields of very hot, 2" long pointed fruits ripen from white with green stripes to orange with brown stripes and then to brilliant red, some may also become deep purple as well. This variety is really fun to grow!

(90 days)

Joe's Long Cayenne (HOT)

This heirloom variety originates in Calabria, Italy. The fruits are 8" to 10" long, thin-skinned, and taper to a small point. The bright red fruits are good for homemade hot sauce and dried to create hot pepper flakes.

(85 days)

Tennessee Cheese

This pepper originally came from Spain where it is still used to produce high quality paprika. We think it is one the best for stuffing. The fruits are round - apple shaped. It has a flattened base with a thick delicious skin. It is often used the same as a bell pepper, or is pickled to use as a garnish, or canned for pimientos. They are also dried for paprika. (82 days)

Tollie's Sweet

(75-85 days)

The versatility of this Italian heirloom has made it a favorite of many gardeners. Sweet, red fruits are great for eating fresh, canning, or making sauces. Plants are easy to grow and produce dependable yields of 4" to 5" tapered fruits that start out green and ripen to deep red.

Luurstema Sales Inc.

Organic and Heirloom Seeds

Patty's Plants will carry :

Seeds of Change USDA-certified organic seeds which are sold in hermetically sealed envelopes, which provide a two-year shelf life.

Johnny's Selected Seeds is located in Albion and Winslow, Maine, USA. The company was established in 1973 by Founder and Chairman Rob Johnston, Jr. Johnny's organic and heirloom vegetable seeds, medicinal and culinary herb seeds, and flower seeds are of great quality. I will also have onion plants, asparagus roots, rhubarb and garlic bulbs from them.

Beauty Beyond Belief located in Fort Collins, CO has wildflower seed in 1 oz mixes for the midwest, deer resistant, hummingbird, drought-tolerant, native prairie, and (low maintenance grass and wildflower mix-1 lb bags). If anyone is interested in these mixes and want to know what each packet has in it, you can e-mail me at: patty@pattysplants.com





Certified Organic Veggie Plants in 4" and 5" pots

Artichoke, Imperial Star– Sweet mild flavor, round, thornless. 6-8" buds per plant. They will get 3-4 "big. Broccoli, Gypsy

Gypsy is Versatile for summer or fall harvest and provides uniform well-domed heads with a medium-small bead size and medium-sized stem. Large, healthy plants tolerate heat and are resistant to downy mildew. Suitable for bunching or crown cut. (58 days)

Cabbage, Premium Late Dutch Flat

This variety offers large, broad, flat heads, weighing 10 to 15 lbs. and measuring 7 x 14 in. The low-growing heads have a short core and excellent wrapper leaves. May grow poorly in hot weather but revives quickly with onset of cool, wet weather. Has very good keeping quality.

(100 days)

Cauliflower, Freemont

This is a very dependable and adaptable variety. Freemont is a uniform, self-blanching type with a big plant. (62 days)

Cauliflower, Romanesco

Heads are lime green with pointed, spiraled pinnacles. Best planted in summer for harvest in the fall, or midwinter in mild climates. Plant 18" apart to give the large plants adequate space. Mild, nutty taste.

(78 days)

Chard, Bright Lights

This multicolor chard was a 1998 All-America Selections winner. Stems of many colors including gold, pink, orange, purple, red, and white with bright and pastel variations. The taste is milder than ordinary chard, with each color a bit different. (55 days)

Cucumbers, Marketmore 76

This slicing cucumber has 8-9" long, slender, dark green fruits that maintain their uniform color even under weather stress. Begins bearing late, but picks for a relatively long time

(58 days)

Eggplant, Black Beauty

This variety is characterized by its large glossy black eggs on a large vigorous plant that requires staking. The fine flavored fruit average $6\frac{1}{2}$ " long by 5" in diameter and weigh approximately 3 lbs. An average yield is about 15 fruits per plant. This is excellent for stuffing as well as providing perfect-size slices for parmagians & lasagnas. (74 days)

Lettuce Bib/Romaine, Winter Density

This lettuce variety will withstand light frosts and produces 8 to 10" high upright heads with crisp, dark green leaves. Best suited for mature salad mixes in both summer and fall.

(55-65 days)

Lettuce French Crisp, Pablo Batavian

This is a wine red lettuce with slight hints of deep green. Loose heads grow beautiful enough to use as an ornamental plant. The large round wavy leaves have toothed edges with sweet, mild flavor.

(60 days) Muskmelon, Hale's Best Jumbo

This heirloom muskmelon is an old favorite with fabulous flavor, and long time gardeners swear by it! It has very thick, sweet salmon-pink flesh with a small seed cavity. And, it also grows and stays sweet in a variety of conditions, particularly drought. Plant in the spring, two weeks after last frost when the soil temperatures are warm.

Onions, Walla Walla

This is a large, sweet Spanish onion with light-brown skin and mild white flesh. Famous for its sweet flavor in fresh eating, Walla Walla is a medium to large mild onion with white flesh and light brown skin. Very cold hardy but not a keeper. Can be directly sown in mid-spring. Long day.

Pickles, National Pickling

Developed by the National Pickle Packers Association in collaboration with the Michigan Agricultural Experiment Station, this is the pickling cuke that pickle growers asked for. High yielding, early fruit on vigorous, medium vines that retain quality over a longer season than Northern Pickling. Dark green fruit are 5-6" with black spines.

(55 days)

Spinach, Tyee

A fast-growing, slow-bolting, semi-savoy spinach, it is very attractive with slightly rumpled dark green leaves. Especially recommended for spring, fall and over-wintering crops. Ideal for salads, cooked greens and soufflés.

Certified Organic Veggies cont.

(46 days)

Strawberries, Everbearing

Everbearing strawberries produce two to three harvests of fruit intermittently during the spring, summer and fall. Everbearing plants do not send out many runners.

Strawberries, June Bearing

June Bearing strawberries produce a single, large crop per year during a 2 - 3 week period in the spring. June bearers are the traditionally grown plants, producing a single flush of flowers and many runners. They are classified into early, mid-season and late varieties. The largest fruits are generally from June bearing varieties.

Watermelon, Moon & Stars

Legendary variety rediscovered in rural Missouri. Splashes of bright yellow on the dark green skin give this melon its name. The 3-5 lbs. fruit has sweet red flesh.

(100 days)

Watermelon, Sugar Baby

A very sweet melon that does not require the space of larger varieties. 10 to 20 lbs. are firm, sweet, and have red/orange flesh with small, dark brown seeds. The thick rind turns from dark green to almost black when mature. The early maturing variety provides abundantly.

(60-65 days)

Zucchini, Raven

The dark green skin of this variety contains high levels of lutein; a highly effective antioxidant. Open plants are high-yielding, producing glossy, smooth, cylindrical fruit. *Luurstema Sales Inc.*

(48 days)

Ground Cherry, Mexican Sour Gherkin, Purple Tomatillo will back this year! W & M Land Corp

Certified Organic Herbs From W & M Land Corp and Luurstema Sales

Basil, Genovese – Leaves have a familiar sweet scent. Never make a tomato dish without a few fresh leaves. **Aroma:** The most recognizable smell of all basils. Sweet scent

<u>Cooking</u>: Great in with any tomato dish and in Pesto. <u>Medicinal</u>: Shown to relieve nausea and upset stomach when taken as a tea. Said to alleviate flatulence.

<u>Catnip</u> – An erect perennial that produces small whitish or pinkish flowers. It is strongly scented with a "mintlike" odor. This versatile plant prefers full sun but will tolerate partial shade.

<u>Aroma:</u> Often used in toys for cats. The scent creates a sniffing, licking, and cheek rubbing reaction.

<u>Medicinal:</u> Used to create a tea to treat headaches, stomachaches, colic, and sleeplessness.

<u>Chamomile, German</u> – Low daisy-like flower that grows 2 - 8 inches tall with narrow, divided leaves; highly aromatic when crushed.

<u>Cosmetic</u>: The flowers are used to cleanse and soothe the skin. They are very affective for treating sensitive, dry, chapped skin.

Medicinal: Used to treat digestive problems since the 1st century AD, it is also valuable for treating pain, indigestion, acidity, gas, gastritis, bloating, and colic.

<u>Chives, Grass Onion</u> – Tube shaped leaves with Pink flowers. Oils said to have anti-fungal and insecticide properties. Nice companion plant in gardens. Attractive garden border.

<u>Cooking</u>: Has a delicate onion flavor. Chop generously on seafood, especially salmon. Flowers can be gently fried in batter or try scattering the florets on your salad for color and taste. Flavors are diminished by cooking so sprinkle over foods at last minute. **<u>Medicinal</u>**: Steam from boiled leaves used as a decongestant.

×.

Cilantro – Feathery herb rising up on a few, branched stems. Leaves: at first rounded with toothed edges and large lobes, mature leaves are finely divided, feathery. Cooking: The leaves are used in the cuisines of Mexico, South America, China, the Phillipines, North Africa and East Indies. Sprinkle some chopped fresh cilantro leaves onto a hot, brothy soup; tuck a bunch of leaves inside a roast chicken or fish; sprinkle the leaves over bowls of chili or stir it into guacamole dip. Stir it into cooked rice along with slivers of fresh coconut, thinly sliced dried apricots and grated lemon zest. **Dill** – An erect hardy annual of the parsley family. The leaves are thin, wispy and fern like. The plant yields two different herbs: dill seed (the fruit of the plant) and dill weed (the top eight inches of the leaves). **Cooking:** Although necessary for good pickles there

are many more ways dill can be used. Dill is tasty with eggs and poached fish, especially salmon. Add fresh dill to pasta or marinate chicken in plain yogurt and lots of fresh dill before grilling. Use fresh dill in potato salad, coleslaw, fresh beets, muffins and hollandaise sauce. <u>Medicinal:</u> Dill seed improves digestion and appetite and sweetens the breath. The oil kills bacteria.

Marjoram, Sweet – A tender, soft-stemmed perennial (zones 8-10) that grows to 12 inches tall. Produces oval leaves

and tiny pink-lavender flowers with a sweet aroma.

<u>Aroma</u>: The yellowish oil is extracted by steam distillation and produces a spicy aroma similar to lavender. It is used to calm emotions caused by outside stimulus and eases respiratory difficulties when inhaled.

<u>Culinary:</u> One of the three essential herbs for Italian cooking, it works well with meat, fish, soup, and egg and cheese dishes.

<u>Medicinal</u>: Used in tea or as a steam inhalant, it has digestive, antispasmodic, carminative, diaphoretic, and diuretic properties.

<u>Mint, Peppermint</u> – A hybrid of the original mint, spearmint; leaves are generally oval, slightly wrinkled in texture, with lightly serrated edges. A very distinguishable characteristic of mint is the square stems. Good for container gardens as mint can be invasive in the garden.

<u>Cooking</u>: Fresh mint leaves are more flavorful than dried, so freeze the leaves for winter use. And don't forget when you cut off those mint flowers to use them in tabbouleh, or chocolate mint ice cream.

<u>Cosmetic</u>: Mint tea is useful as a moisturizer, often helping to banish blemishes. It can also be blended to make a refreshing complexion milk, hair rinse, bath vinegar or mouthwash.

<u>Medicinal:</u> Physicians have used mint for centuries as a tonic and digestive aid as well as a treatment for colds, cough, and fever. Mint tea eases colic and lifts depression.

Oregano, Kent's Beauty-Beautiful ornamental oregano, great in container gardens.

<u>Oregano, Greek</u> – Low growing perennial plant. Flavor is strong, and hotly aromatic, penetrating and slightly bitter. Gathered as soon as it flowers to avoid large stems.

<u>Cooking</u>: An important Herb in Mediterranean cookery. Often used dry rather than fresh. Flavors salad dressings and vegetables and frequently included in strongly flavored dishes with chilies, garlic, onions, etc.

<u>Medicinal</u>: A lotion may be made which will soothe stings and bites. The infusion is used in coughs and whooping cough. Do not take as medicine while pregnant.

<u>Oregano, Mexican</u> a non hardy oregano from the Lippa family. Wonderful in Mediterranean dishes, tomato sauces, meatballs, fish, salsa and tea.

<u>Rosemary</u>, Arp – A tall, stout shrub growing 4 - 6 feet tall and 4 feet wide in zones 6 - 8. The leathery leaves are long, narrow, and tend to turn in on themselves. Produces small flowers that are pale blue, white, or pink.

Aroma: The oil is extracted by steam distillation and has multiple applications in aromatherapy.

Cosmetic: An ingredient in shampoos and conditioners used to decrease dandruff and works as a tonic to stimulate.

<u>Culinary:</u> The flavor has been described as a cross between sage and lavender with a touch of ginger and camphor.

Great for use with greens, meats, and eggs; excellent with tofu.

Medicinal: A very strong antioxidant. Used to increase circulation, reduce headaches, and fight both bacterial and fungal infections.

<u>Parsley, Flat Leaf</u> – Deep green, glossy leaves, with strong flavor. Flowers are green-yellow in umbels. Fruit is oval and compressed.

<u>Cooking</u>: Most often used as a garnish on dinner plates. Add raw to salads. Finely chop for soups, sandwiches, fish, and potatoes. Parsley enhances other flavors when added towards end of cooking time.

Cosmetic: Infuse leaf as a hair tonic and conditioner. Add to facial steam for dry skin and minimizing freckles.

Medicinal: Chew raw leaves to freshen breath & promote healthy skin.

<u>Sage</u> – Rounded shrub-like plant with 1 - 2 inch long oval shaped woolly white leaves.

<u>Cooking</u>: A very versatile herb for culinary uses. Fresh leaves are less potent than dried leaves and can be used more extensively. Compliments oregano, thyme, parsley, and bay leaf.

<u>Cosmetic</u>: Used to treat oily skin as a deep cleansing mask or a facial steam. It is a tooth cleaner and can be combined with apricot and banana as a lip balm.

<u>Medicinal:</u> Has the unique property of reducing perspiration. Has been used to treat fevers and as a gargle for sore throats. Contains powerful antioxidants and also makes a good digestive remedy.

<u>Thyme, English</u> – Slightly pointed leaves ranging from dark green to wooly silver or variegated green. Highly aromatic with woody stems.

Aroma: Can be extracted to create essential oil for aroma therapy. Treats headaches, insomnia, and more.

Cooking: Versatile seasoning for chicken, seafood, vegetables, and desserts.

Cosmetic: Used to clear the scalp of dandruff.

Medicinal: Shown to relieve coughs and clear congestion. Can be used to make a mouthwash to treat sore throats.

Thanks for the info: Luurstema Sales

Rain Barrels, Compost Bins

I will have only a couple in stock, I will be able to order them quickly. They will ship in 2-3 working days. Each 60-gallon barrel can fill in as little as ¹/₄" of precipitation, meaning that much less "tap water" is used watering grass and plants.

The Garden Gourmet Composter is a flexible unit that allows the user to either turn compost inside or just let kitchen and garden waste sit and break down over time. Easy snap-together assembly with no tools, made from 100% recycled plastic. Holds 11 cubic feet.

Special order only:

The most efficient and convenient composter. Houseplants and flowers will thrive on the rich organic tea that can be collected in the base. Unit measures 30" high and 27" in diameter, offering 7 cubic feet of capacity. Comes in black and green.

Organica is just one of the organic Lawn Care Products I have. I also have a hose attachment ready to use. Can't get much easier than that.

Organica 4-Step Lawn Program

1. When Spring Seeding

- Kelp Booster + Seed (Spring)
- Lawn Booster 8-1-1 (Late spring-after seed has germinated)
- Microbial Soil conditioner (Summer)
- Repeat Lawn Booster (Late Summer)
- 2. When Dormant
 - Lawn Booster 8-1-1 (Spring)
 - Kelp Booster (Late Spring)
 - Microbial Soil Conditioner (Summer)
 - Lawn Booster 8-1-1 (Late Summer-Early Fall)
 - 8-2-4 Plus (Late Fall-After Fall Cleanup & In conjunction with seeding)
- 3. When transitioning from high nitrogen synthetic fertilizer programs to organic
 - Lawn Booster 8-1-1 (Spring)
 - Kelp Booster (Late Spring)
 - Lawn Booster or 8-2-4 Plus (Early Summer)
 - Microbial Soil Conditioner (Summer)
 - Lawn Booster 8-1-1 (Late Summer Early Fall)

4. When Turf is under extreme stress (Heat, Drought, Heavy foot traffic)

- Lawn Booster 8-1-1 (Spring)
- Kelp Booster (Late Spring)
- Microbial soil conditioner (Early summer)
- Microbial Soil Conditioner (Mid-Late summer)
- Lawn Booster 8-1-1 (late Summer-Early Fall)







Patty's Plants Hours in January and February Tuesday thru Saturday-9:00 to 5:00 Or Any time you're driving by and see my truck here! :)

Seed Starting Products

Germination Station

Includes Waterproof Heat Mat, 3 Tall Humidity Dome, 11 X 22 Watertight Base Tray and 72-Cell Seedling Insert

Give Seedlings A Warm, Moist Environment For A Strong Start

The Germination Station Offers Increased Growing Success By Providing Gentle Warmth To The Planting Bed and By Controlling Heat

Put Your 72-Cell Seedling Insert Within The Watertight Tray, Put The Dome On Top, Place The Heat Mat Underneath and Plug It.

Jiffy-7 Greenhouse

An Earth Friendly Garden Starter Kit Made From Plastics That Are Most Commonly Accept

Made From Plastics That Are Most Commonly Accepted In Community Recycling Programs Ingredients: 12 trays made from recyclable plastic and canadian sphagnum peat moss and wood pulp.

There are many more organic and natural products, garden art, etc. to come. If there is anything you are interested in finding, please contact me at: patty@pattysplants.com and I will see if I can get it in for you.



Wishing you a very Happy and Safe New Year!

Patty Bailey



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